

Starters & Sides

<i>v, gf</i> Tomato & Ricotta Salad 19 <i>Marinated tomatoes, housemade ricotta, basil, mint, parsley</i>	<i>gf</i> Grilled Rosemary & Garlic Lamb Spare Ribs 24 <i>Green Chilli Persillade</i>
<i>v, gf</i> Pear & Roquefort Salad 24 <i>Marinated pears, toasted hazelnuts, bacon, sherry vinaigrette</i>	<i>gf</i> Tartine Aux Foie De Volailles 16 <i>Seared chicken livers, grilled sourdough, honey-mustard glaze</i>
<i>gf</i> Fine Beans w/ Beurre de Montpellier 14 <i>Herbs, anchovies, capers & garlic</i>	French Onion Soup 18 <i>Veal stock, gruyere cheese & sourdough croûte</i>
<i>v, gf</i> Brussels Sprouts Amandine 14 <i>Toasted almonds, brown butter</i>	Foie Gras, Port & Cherry Parfait 26 <i>Sourdough</i>
<i>gf</i> Duck Fat-Fried Potato Pavé 15 <i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>	Smoked Salmon Rillettes 18 <i>Creme Fraiche, dill, fried capers, sourdough</i>
<i>gf</i> Duck Fat Fries 10 <i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	<i>p</i> Paté de Campagne 16 <i>Country-style pork & liver paté with cornichons, pickled onions, sourdough</i>
Mashed Potatoes 12 <i>Cream, butter</i>	<i>v</i> Grilled Sourdough 6
<i>v</i> Mini Baguette & Butter <i>One piece/ Basket of 4</i> 3 / 12	

df|dairy-free v|vegetarian vg|vegan p|contains pork gf|gluten-free



unavailable today

mains

Our steaks are grilled over an open flame using binchotan for a great sear and smoky crust. Mustards are also available to accompany your steak.

Steak Onglet 49
150-day Grain-fed aged Australian Angus Beef, ~200g

Wagyu Flank Steak 125
Mayura Station Wagyu MBS 8/9, ~300g

Choice of sauce:

- Sauce Perigoux
(Black truffle, red wine, demi-glace)
- Beurre de Montpellier
(Capers, anchovies, herbs & garlic)

Choice of 2 sides:

- Mashed potatoes or
- French fries
- Brussels Sprouts Amandine
- Fine Beans w/ Beurre de Montpellier

^p **Wagyu Beef Bourguignon** 48
Mayura Briskey MBS 8/9, braised in red wine, mushrooms, lardons w/ buttered noodles

^{df}
^p **Grilled Pork Chop** 59
Brined Bangalow pork, Dijon-apple cream sauce, roasted root vegetable medley

Mussels Normandy 36
Live mussels cooked with white wine, garlic, cream & shallots. Served with grilled sourdough. Only available on Thursdays onwards.

^{gf} **Pan Seared Halibut** 42
Caper-herb cream, grilled king oyster mushrooms, lemon confit

^p **Bacon & Mushroom Fettuccine Alfredo**
Cream, butter with smokey bacon, mushrooms & parsley
kids'-size 18
main 26

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Prices are subject to 10% service charge and prevailing government taxes.

Wagyu Côte De Boeuf

Mayura Station Full-Blood
Wagyu MBS 8/9 grilled over
binchotan coals. Served with a
variety of artisanal mustards
and salts to complement.

Choice of sauce:

- ~ Sauce Perigueux
*(Black truffle, red wine,
demi-glace)*
- ~ Beurre de Montpellier
*(Capers, anchovies, herbs &
garlic)*

Choice of 2 sides:

- ~ Mashed potatoes or
- ~ French fries
- ~ Brussels Sprouts Amandine
- ~ Fine Beans w/ Beurre de
Montpellier

\$39/100g

(approx 1.2 to 1.7kg)

*Please ask your server what
weights are available today.*

*Please note this larger cut
will take anywhere from
1hr to 1.5hrs to grill and
rest, depending on the
chosen weight. Pre-order is
recommended.*

Our Signature Chickens



French Fried Chicken

Buttermilk-fried with herb, garlic, lemon & honey brown butter drench.

Fried Chicken Platter

77

1/2 chicken with all sides (serves 2)

Single Plate

29

2 pieces & choose 2 sides below

Sides:

~ *Milk Buns (v)*

~ *Tomato Ricotta Salad (v, gf)*

~ *Zucchini Conserva (vg, gf, df)*

~ *Fine Beans & Vinaigrette (vg, gf)*

~ *Chilli Cheddar Cornbread Madeleines (v)*



Classic Roast Chicken

62

Herb butter-roasted, housemade chicken demi-glace.

Chickens are roasted to order.

Please allow 45 mins.

A pre-order is recommended.

Since opening in 2018 we have used the same hormone & antibiotic-free chickens. These barn-raised birds are able to grow at a natural pace, allowing for their wonderful texture with a special feed to give them a wonderful flavour.

In both the fried & roasted birds we first brine the chickens overnight, before they go on to their individual preparations.

desserts

housemade on premises

Chocolate-Stout Cake Sundae 18

*Vanilla ice cream, stout cake,
whisky & bailey's creme anglaise,
chantilly cream*

Flourless Valrhona Dark 12

Chocolate Chestnut Cake

Araguani 72% couverture

Banana Bread 12

*Served warm with salted rum
butterscotch & chantilly cream*

Pumpkin Crème Caramel 12

Chantilly cream & candied chestnut

Pear & Frangipane Tart 12

*Poached pears & sweet almond
cream in a flaky crust*

*Kapiti Gourmet
Ice-cream & Sorbet from
New Zealand*

☞ **Vanilla**

☞ **Triple Choc**

☞ **Sweet Doris Plum**

☞ **Lemon Sorbet**

7

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